



PRIX FIXE MENU \$29.95

STARTING COURSE

Seared Ahi Tuna *

grade A tuna, island slaw, ginger soy vinaigrette

Andouille Sausage and Corn Chowder

red pepper, chipotle oil

Grilled Artichoke

rémoulade sauce

Duck Empanadas

duck, peppers, spicy queso, spicy horseradish sauce

Dominican Ribs Appetizer

sweet chili ginger soy glaze, fresh herbs

ADD A SALAD TO ANY MEAL +\$6

Barbados Creamy Roasted Garlic Caesar

Organic Mixed Greens with champagne vinaigrette, red onion, sugared pecans, Danish blue cheese

MAIN COURSE

Sunset Crab Cake Salad

jumbo lump crab cake, avocado, mango, papaya, red onion, arugula

Ahi Tuna Salad *

grade A tuna, ginger soy vinaigrette, field greens, champagne vinaigrette, mango, avocado, red onion, sesame seeds

Short Rib Pappardelle

cranberries, wilted spinach, crumbled goat cheese, pappardelle, demi-glace cream

Jerk Chicken Platter

coconut risotto, mango papaya honey salsa

Soy and Sugar Cane Salmon *

coconut risotto, veggie of the day

Dominican Ribs

roasted sweet potatoes with pistachios, fresh herbs

The Mampie +\$3

cajun-grilled atlantic fish, fried shrimp, creole reduction sauce, garlic mashed potatoes, veggie of the day

Island Ribeye * +\$5

ginger pineapple soy marinade, roasted sweet potatoes with pistachios

DESSERT COURSE

Award-Winning Key Lime Pie

graham cracker pecan crust, fresh whipped cream

Hot Fudge Sundae

house-made Belgian fudge, whipped cream, sugared pecans

ADD A RUM PAIRING +\$18

STARTING COURSE: Caribbean Rum Punch

MAIN COURSE: Mojito ("El Original," Mango Passion Fruit, or Coconut)

DESSERT COURSE: Ron Barcelo Imperial

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.